

Chipotle Burritos

These Better Than Chipotle Vegan Burritos will surely be a hit in your home. Packed full of delicious whole foods, this might very well become the next staple in your life!

Prep:
15 minutes

Cook:
30 minutes

Ready In:
45 minutes

Servings:
3-4



Ingredients

whole wheat flour tortillas
2 cups brown rice
vegan refried pinto beans
red onion
red pepper
lettuce
serrano peppers
organic corn
guacamole (or avocado)
cheese sauce (from the Badass Vegan Nachos)
pico de gallo (or diced tomatoes)
hot sauce

Instructions

- 1** Cook the brown rice either in your rice cooker or in a pot. Mix together some of the brown rice and refried beans.
- 2** Place the brown rice and bean mixture in to the center of the tortilla first. Then pile the rest of the ingredients on top. Wrap the burrito as shown in the video above.
- 3** Put a non-stick pan on medium to high heat and grill the burrito on both sides for 3-5 minutes or until it is brown and crispy.
- 4** What an amazing healthy meal that you can eat day in and day out and NOT feel guilty at all. Based around whole foods and very low in fat.